



foodservice

products

DINNER ROLLS

Dinner Roll Dough Made with Whole Grains

Soft, wheat dinner roll. Made with whole grains and honey for a sweeter flavor profile. Retarder-to-oven format. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.



specifications

| | | | |
|----------------|----------------|-------------------|---|
| Product Code | 05295 | Gross Case Weight | 24.743 LB |
| Units Per Case | 180 | Net Case Weight | 23.625 LB |
| Unit Weight | 2.1 OZ | Case Dimensions | 15.812 IN (L) x 11.562 IN (W) x 7.25 ON (H) |
| GTIN Case | 00049800052956 | Pallet | Tiers: 10 High: 10 |
| GTIN Item | 0 | Kosher | PARVE |

nutrition

| Nutrition Facts | |
|-----------------------------|-------|
| serving size: 1 ROLL (51 G) | |
| amount per serving | |
| calories | 140 |
| calories from fat | 20 |
| total fat | 2.5g |
| saturated fat | 0.5g |
| trans fat | 0g |
| cholesterol | 0mg |
| sodium | 190mg |
| total carbohydrates | 24g |
| dietary fiber | 5g |
| sugars | 3g |
| protein | 6g |

ingredients

INGREDIENTS FOR U.S MARKET: WHOLE WHEAT FLOUR, WATER, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), CRUSHED WHEAT, YEAST, WHEAT GLUTEN, SUGAR, OAT FIBER, SOYBEAN AND CANOLA OILS, CONTAINS LESS THAN 2% OF THE FOLLOWING: NATURAL FLAVOR (CONTAINS WHEAT INGREDIENTS), SALT, HONEY, DATEM, SODIUM STEAROYL LACTYLATE, MONOGLYCERIDES, ACESULFAME POTASSIUM, ENZYME, ASCORBIC ACID. MAY CONTAIN MILK, SOY, EGG AND SESAME.

allergens

wheat

storage

Shelf Life

- Frozen: 120 days
- Refrigerated: 0 days
- Ambient: 3 days (after baked), sealed in a bag

tips & handling

1. PANNING: 24 (4 X 6) FOR SINGLES, OR 48 (6 X 8) FOR CLUSTERS ON A LINED SHEET PAN - SPRAY PAPER WITH PAN RELEASE TO PREVENT BOTTOM SHRED. 2. RETARD PRODUCT AT 38 F (3.30 C) FOR 18 HRS ON A COVERED RACK OR FLOOR THAW TO

TEMPLATE # 21 (2 3/4" X 1 3/4"). 3. FLOOR TIME: 60 - 90 MINUTES AT AMBIENT CONDITIONS TO TEMPLATE # 21. 4. BEFORE BAKING: SPRAY PRODUCT WITH WATER. SEED IF DESIRED. 5. BAKE: BAKE IN RACK OVEN AT 375 F (190 C) FOR 10 - 12 MINUTES; 14 - 18 MINUTES IF CLUSTER-BAKED. 6. STEAM: 20 SECONDS. CONVECTION OVEN: FOLLOW ABOVE INSTRUCTIONS. BEFORE BAKING, SPRAY EACH ROLL HEAVILY WITH WATER. BAKE TEMP/TIME: 325 F (160 C) FOR 10 - 12 MINUTES ROTATE TRAY AT 6 - 7 MINUTES. MODE D'EMPLOI: 1. MISE EN MOULE: 24 (4 X 6) POUR DES PETITS PAINS INDIVIDUELS, OU 48 (6 X 8) POUR UNE GRAPPE SUR UNE PLAQUE RECOUVERTE D'UN PAPIER PARCHEMIN - VAPORISER D'UN ENDUIT POUR RETENIR LE BOURGEONNEMENT DU FOND. 2. LAISSER LE PRODUIT DANS LA CHAMBRE FERMENTATION FROIDE 38 F (3.30 C) PENDANT 18 HEURES SUR UN CHARIOT COUVERT OU LA TEMPERATURE DE LA PLACE SELON LE GABARIT # 21. 3. POINTAGE: 60 - 90 MINUTES LA TEMPERATURE DE LA PLACE SELON LE GABARIT #21. 4. AVANT LA CUISSON: VAPORISER LE PRODUIT D'EAU. COUVRIR DE GRAINS SI DESIRÉ 5. CUISSON: CUIRE DANS UN FOUR CHARIOT 375 F (190 C) PENDANT 10 - 12 MINUTES OU 14 - 18 MINUTES POUR LA GRAPPE. 6. VAPEUR: 20 SECONDES. FOUR CONVECTION: SUIVRE LES INDICATIONS CI-HAUT. AVANT LA CUISSON, VAPORISER GÉNÉREUSEMENT CHAQUE PETIT PAIN D'EAU. TEMPERATURE/TEMPS DE CUISSON: 325 F (160 C) PENDANT 10 - 12 MINUTES. FAITES TOURNER LE PLATEAU APRÈS 6 - 7 MINUTES.